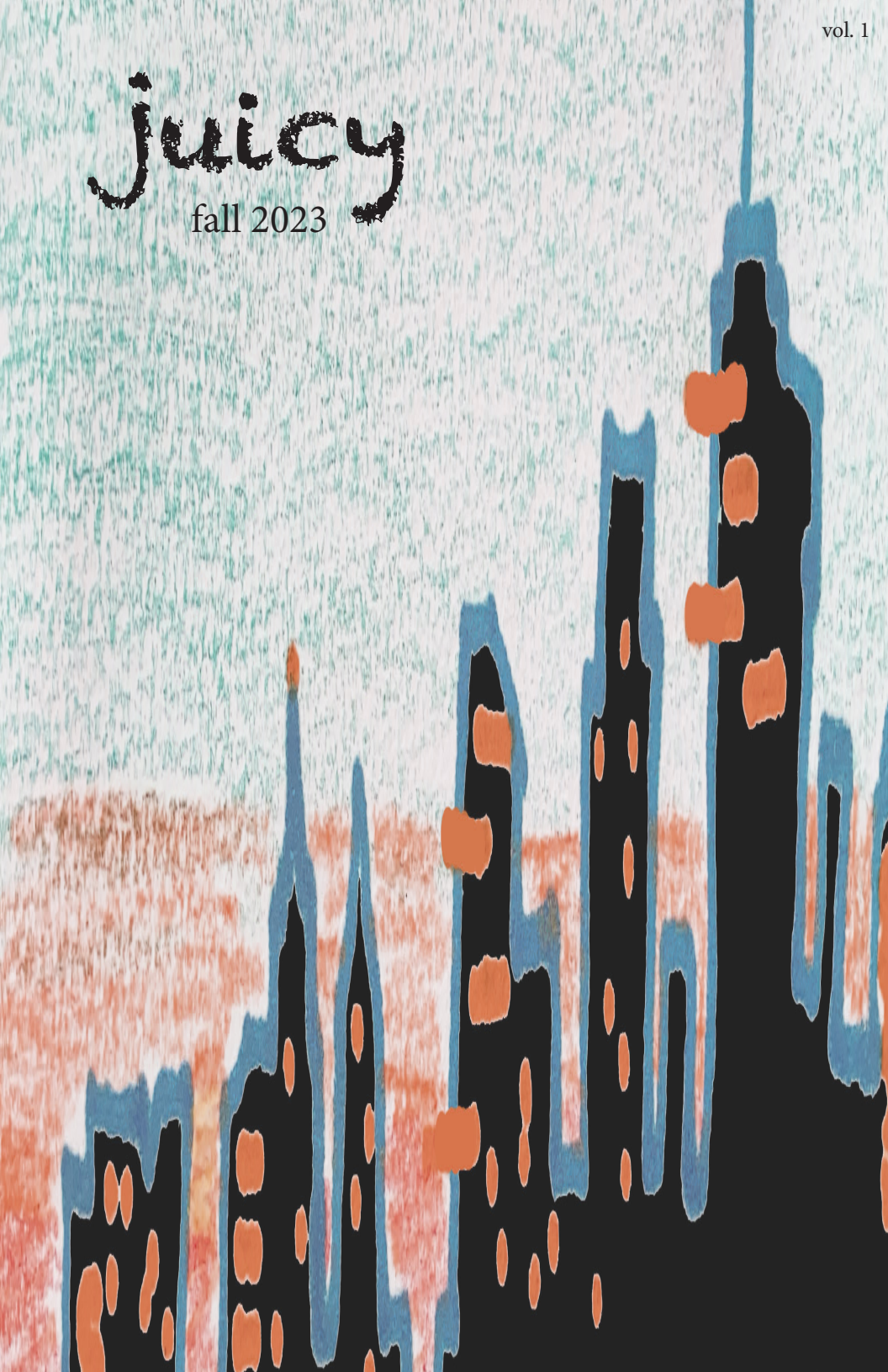
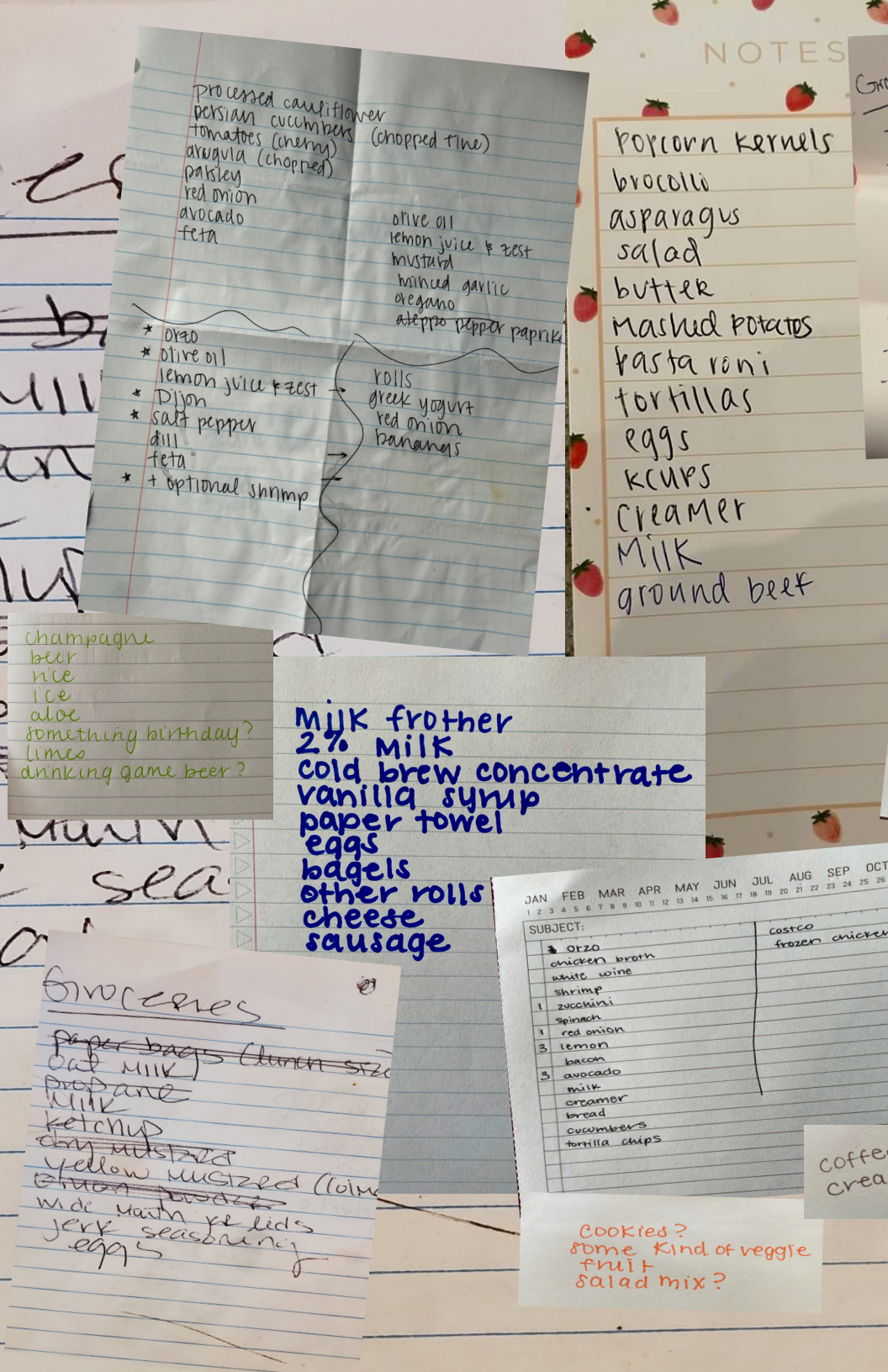
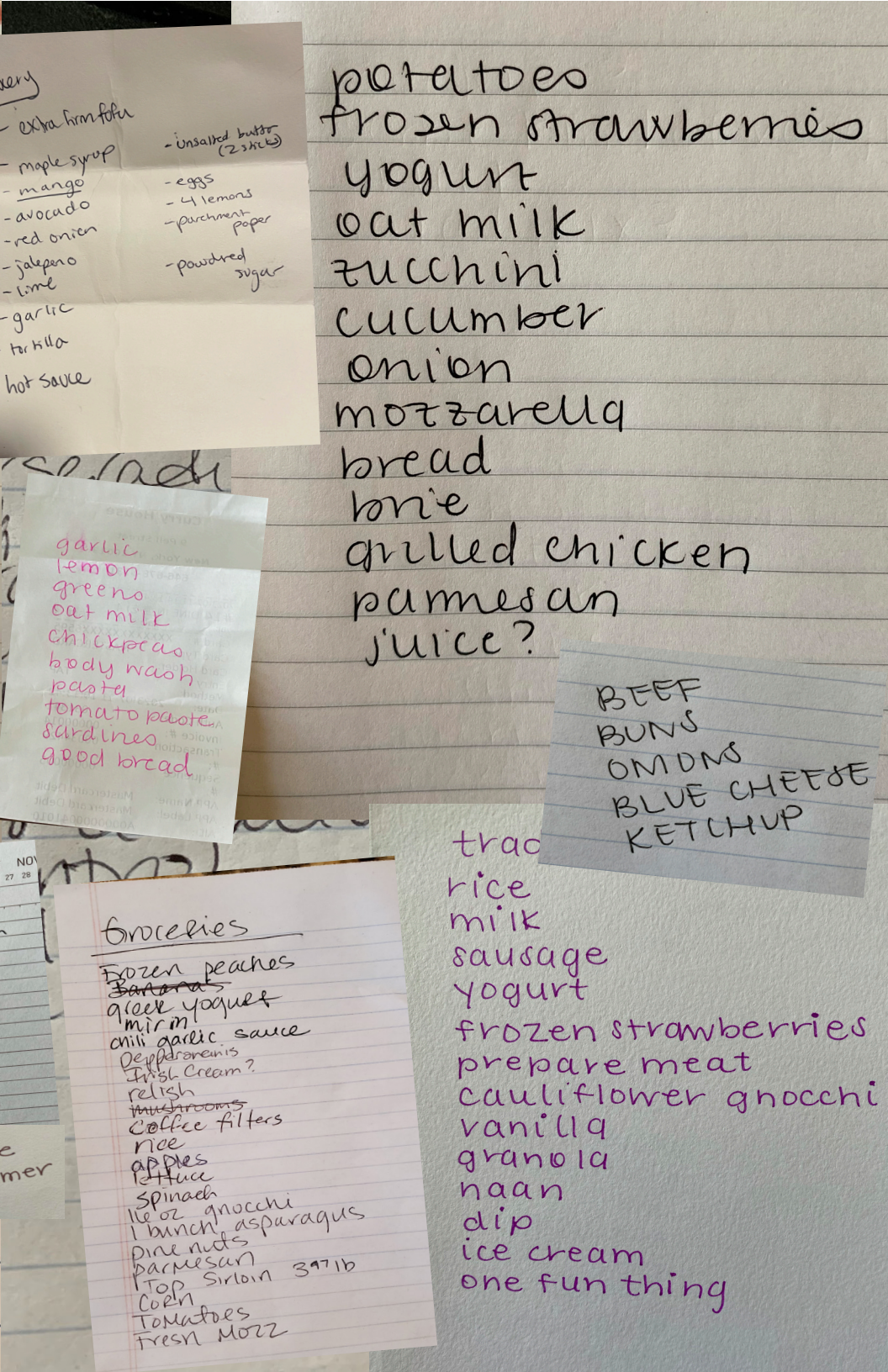
vol. 1

Juicy

fall 2023




processed cauliflower
persian cucumbers (chopped fine)
tomatoes (cherry)
arugula (chopped)
parsley
red onion
avocado
feta
olive oil
lemon juice & zest
mustard
minced garlic
oregano
aleppo pepper paprika
orzo
olive oil
lemon juice & zest
Dijon
salt pepper
dill
feta
+ optional shrimp
rolls
greek yogurt
red onion
bananas
NOTES
popcorn kernels
broccoli
asparagus
salad
butter
mashed potatoes
pasta roni
tortillas
eggs
kcups
creamer
Milk
ground beef
champagne
beer
nice
ice
aloe
something birthday?
limes
drinking game beer?
Milk frother
2% Milk
cold brew concentrate
vanilla syrup
paper towel
eggs
bagels
other rolls
cheese
sausage
JAN FEB MAR APR MAY JUN JUL AUG SEP OCT
SUBJECT:
orzo
chicken broth
white wine
shrimp
zucchini
spinach
red onion
lemon
bacon
avocado
milk
creamer
bread
cucumbers
tortilla chips
costco
frozen chicken
Groceries
paper bags (lunch size)
oat milk
propane
milk
ketchup
dijon mustard
yellow mustard (coim
onion powder
wide mouth jar lids
jerk seasoning
eggs
coffe
crea
cookies?
some kind of veggie
fruit
salad mix?


- extra firm tofu
- maple syrup
- mango
- avocado
- red onion
- jalapeno
- lime
- garlic
- tortilla
hot sauce
- unsalted butter (2 sticks)
- eggs
- 4 lemons
- parchment paper
- powdered sugar
potatoes
frozen strawberries
yogurt
oat milk
zucchini
cucumber
onion
mozzarella
bread
brie
grilled chicken
parmesan
juice?
garlic
lemon
greens
oat milk
chickpeas
body wash
pasta
tomato paste
sardines
good bread
BEEF
BUNS
ONIONS
BLUE CHEESE
KETCHUP
trac
rice
milk
sausage
yogurt
frozen strawberries
prepare meat
cauliflower gnocchi
vanilla
granola
naan
dip
ice cream
one fun thing
Groceries
Frozen peaches
Bananas
greek yogurt
mirin
chili garlic sauce
Pepperonis
Irish Cream?
relish
mushrooms
coffee filters
rice
apples
lettuce
spinach
16 oz gnocchi
1 bunch asparagus
pine nuts
parmesan
Top Sirloin 3.97 lb
Corn
Tomatoes
Fresh Mozz

REVIEW:

Peter Pan Donut & Pastry Shop

727 Manhattan Ave,
Brooklyn, NY 11222

I have had the intention of going here for many months. Unfortunately, I rarely take the time to get out to Greenpoint, and I hardly ever do any sort of commute for my breakfast. I had heard excellent things, read the reviews online. I had even tried some of a donut my roommate brought home. It was chocolate old-fashioned, maybe. I built it up in my mind as some sort of donut haven with oozing charm and sweetness wafting out into the street. Well, guess what?

It Fucking Is.

Maybe it was partially the fact that the day was a beautiful transitional summer-to-fall 70 degrees and sunny, and I'm in love. Regardless, we walked in and I look around: it's not decorated in any aesthetically pleasing way, in a way that might be Instagram'd, but it is straight-forward. This is how I like my donut shops. They have cases and cases of baked goods, so many kinds of donuts it's frustrating. (Many of them were gone; we got there around noon.) They have a very standard, diner sort of counter like I only know from movies. Because it's not flashy nostalgic diner energy like Mel's. Just plain. I mean this is the best way.

We got two coffees, a bagel with cream cheese, and three donuts for good measure: sour cream, blueberry buttermilk, and chocolate cream. This was about ten dollars. Do you know many places in New York so bang-for-your-buck? I know they exist, but I had not come across such a miracle yet. They have a sign for egg creams, milk shakes, coffee for $1. A handwritten one says, "We have Hazelnut iced coffee!" in orange marker.

We sat on two stools; we dipped donut into hot coffee and discussed the music being played in the establishment, which was a pop radio of every era of my childhood. People were in and out, gathering around the counter to eat, snagging seats when they could. Clearly, it is well-liked in the neighborhood.

I think what I liked the most about this place is that it is exactly what a donut shop should be. No frills, no fancy over-the-top shenanigans, just exactly what one needs on a fall morning. It has the essential elements of all of my favorite spots, but it is special in its own way. It's delicious and a good thing, and you should come here and share a sweet with your love, or bring your father, or come by yourself and let the literal magic that is coffee and a donut in a neighborhood establishment make your day better. And get back to me.

What's in Season?

This is

This is!
(in Play-Doh form)

Can I Say Something?

by Ashley Finnell

I have a little bone to pick with the way we are consuming content these days. (After all, I published a zine.) The phenomenon of TikTok is one that I've mulled over myself, in discussion with others, in classroom dialogue. The impact that it's having on users' mental health and attention spans is widely acknowledged, though usually dismissed by users themselves. It is having an impact on the way the music industry does marketing and sales for artists, as well as how artists can hope to get discovered by labels or gain a following. Now, it is having an impact on the food publishing world and the way in which people consume food-related content like recipes.

Priya Krishna of the New York Times recently published a piece which simply gives the facts on content creators who have found quick success on TikTok, and now are finding additional success in print. So, people are at least aware of the intense hold it has on society and pop culture. I myself have found new music to love and recipes to try through the platform. However, I'm concerned about where it will lead us. TikTok offers the chance for overnight fame for essentially everyone. There is often now more success found through the snappy virality of TikTok than through years of school and training. Krishna notes that publishing companies are willing to coach these Internet celebrities through creating their own cookbooks, as many of them don't even write recipes or understand the publishing process.

There is also the point that with so many brand deals and book deals being offered to TikTok chefs, these may become less credible (that concept that if everyone has something, it's not special anymore; or perhaps the world will just have too many cookbooks for its own good). So, where does it end? Or is TikTok the only open door to success in the future? Where will the saturation of free, unlimited sixty-second content and a salary attached to it, leave the world's artists and chefs?

When my in-laws come into town I lov

Jump to Recipe

Roasted Fennel + Chickpea Salad

- 2 bulbs of fennel
- ~ 2/3 can of chickpeas, rinsed
- Arugula, use discretion (1 bunch?)
- 1 cup Greek yogurt
- 1/2 cup Feta cheese
- 1 teaspoon chopped capers and 1/2 teaspoon brine
- 2 cloves garlic, minced
- 1 tablespoon fresh lemon juice
- Salt and pepper to taste
- Turmeric
- Red pepper flakes
- Garlic powder (optional)

Pre-heat oven to 350.

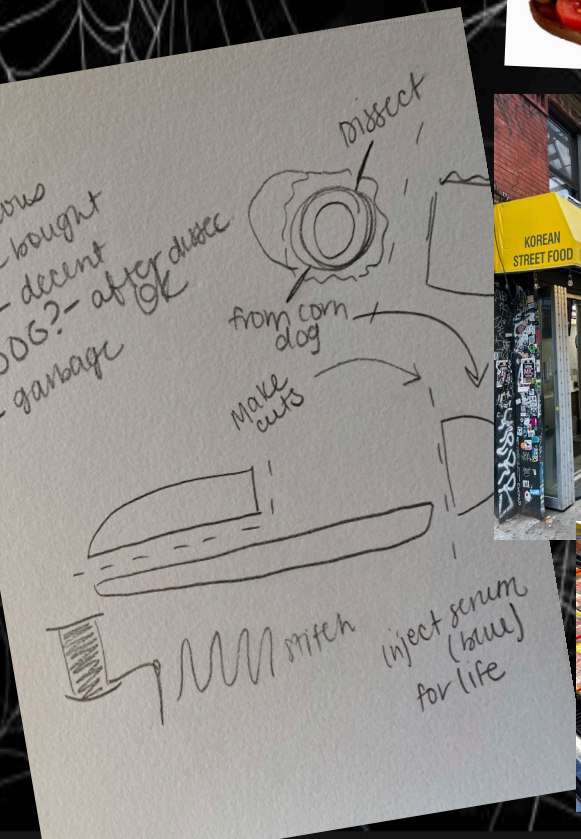
Thinly slice fennel or use mandolin to slice. Toss fennel and chickpeas with salt, pepper, turmeric, red pepper flakes, and garlic powder, if using. Cover a sheetpan with aluminum foil and lay out fennel and chickpeas in an even layer. Give a good douse of olive oil. When oven is ready, roast for approximately 20 minutes.

To make dressing, combine Greek yogurt, capers, brine, garlic, and lemon juice using a whisk. Stir in feta cheese, crumbled. Add salt and pepper to taste.

Make your bed of greens; I use arugula. Gently toss in your roasted fennel and chickpeas, and use a generous amount of dressing on top. Add chopped fennel fronds or any other herb for garnish.

dog

FRANKENSTEIN
by MARY W. SHELLEY
ILLUSTRATED WITH SCENES FROM THE UNIVERSAL PHOTOPLAY
PRESENTED BY CARL LAEMMLE


bought
decent
garbage
Dissect
from corn dog
Make cuts
stitch
inject serum (blue) for life

KOREAN STREET FOOD

PAPAYA DOG
PAPAYA DOG
FAMOUS ITALIAN ICES

THE FLAVOR OF NEW YORK

Photos
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Instagram

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